

Grated chocolate

Storage:

cool at max. 18°C, dark, dry
relative air humidity: max. 60 %

WRS Grated white chocolate
35 % cocoa solids min.

For decorating and improving ice-cream specialities, "spaghetti" ice-cream, and for fancy pastries, cakes, chocolates, desserts and sweet dishes.



SRG Rough-grated plain chocolate
55 % cocoa solids min.

For use as chocolate chips in cakes, gateaus and biscuits and as decoration and flavouring for "Stracciatella" ice-cream and other specialities as well as for flammeries creams and confectionery.

SRF Fine grated plain chocolate
55 % cocoa solids min.

